

WHITEHAVEN MARLBOROUGH PINOT NOIR ROSÉ 2021



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance: Bright, pale blush- pink.

Aroma / Bouquet:

Delicately lifted and attractive. The nose is packed with aromas of watermelon, red cherries, raspberries, and wildflowers.

Palate:

A medium-light bodied wine. The palate is fresh and pure and delivers fruit flavours of red cherries, strawberries, watermelon and subtle hint of pepper and herbs. This bone-dry wine has a creamy mouthfeel balanced with crisp textured acidity.

Cellaring: At its best now to 2023.

Food Match:

Serve as an aperitif or match with sashimi or Thai beef salad.

Alcohol:	12.5%
Residual Sugar:	2.9g/L
Acidity:	6.13g/L
pH:	3.31

Harvest Date: 12th March –18th March 2021

Grape Growing:

This Rosé is made from 100% Marlborough Pinot Noir. We source the fruit from a mix of company owned (44% Pauls Road, 25% Little Alfred), and contract grower (31% Hammond Family Trust) vineyards. Vines are pruned to two and three canes on a vertical shoot positioned trellis. Shoot thinning, leaf plucking, and trimming are used to achieve balanced vines, a healthy canopy and clean fruit. Minimal crop thinning was required in 2021 due to naturally low crops.

Climate:

2021 will be remembered as a season of two halves. The early part of the growing season was marked by two severe frost burn events which affected much of the region to varying degrees. This was followed by variable cool and wet weather through flowering, resulting in fewer berries setting per bunch, further reducing crops after the frost damage. Post-Christmas however, we could not have asked for a better season. The weather remained warm, but not hot, and we had beautiful diurnal shift leading into harvest, retaining freshness and energy in the fruit, and providing the perfect conditions for flavour development.

Winemaking:

The fruit was machine-harvested, destemmed, and pressed at the winery to ensure the desired level of colour and flavour extraction. Using only the early 'free run' juice, fermentation was at cool temperatures with selected yeast to create a wine with pure fruit flavours and freshness

Accolades:

Yvonne Lorkin, NZ: 5 Stars

Sam Kim, Wine Orbit, NZ: 5 Stars

Candice Chow, Raymond Chan Wine Reviews: 92/100 Points

Cameron Douglas, MS, NZ: 91/100 Points, Premium

Bob Campbell, MW, NZ: 92/100 Points

